

ARIZONA CTE CAREER PREPARATION STANDARDS & MEASUREMENT CRITERIA

CULINARY ARTS, 12.0500.00	
STANDARD 1.0 – APPLY SANITATION AND SAFETY PROCEDURES	
1.1	Define Hazard Analysis Critical Control Point (HACCP)
1.2	Identify methods for the growth of microorganisms (FATTOM)
1.3	Identify the most common foodborne illnesses
1.4	Demonstrate good personal hygiene, proper dress code, and personal health practices
1.5	Describe cross-contamination and use of acceptable procedures when preparing and storing foods that require time/temperature control for safety (TCS)
1.6	List major reasons for and recognize signs of food spoilage and contamination
1.7	Delineate the requirements for proper receiving and storage of raw and prepared foods
1.8	Identify current types of and the proper use and storage for cleaners and sanitizers
1.9	Define and explain the purpose of Material Safety Data Sheets (MSDS)
1.10	Identify proper waste disposal methods and recycling of materials
1.11	Recognize signs of insect, rodent, and pest infiltration
1.12	Identify appropriate emergency policies for common kitchens and dining room injuries
1.13	Define types and appropriate uses of fire extinguishers found in food service area
1.14	Identify regulatory agencies governing sanitation and safety in food service operation
1.15	Define temperature danger zone for food safety and sanitation
1.16	Identify minimum internal cooking temperatures
STANDARD 2.0 – APPLY BASIC NUTRITIONAL CONCEPTS	
2.1	Identify food groups in the current USDA nutritional guidelines
2.2	Specify primary functions and sources for major vitamins and minerals (carbohydrates, protein, fats, vitamins, minerals, and water)
2.3	Identify cooking and storage practices for maximum retention of nutrients
2.4	Identify common food allergies and appropriate substitutions
2.5	Identify nutritional concerns ,e.g., vegan/vegetarianism, restricted diets, and caloric intake

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STANDARD 3.0 – INTERPRET RECIPES	
3.1	Read, follow, and execute a recipe
3.2	Perform calculations for recipe conversions
3.3	Demonstrate proper scaling and measurement techniques
3.4	Identify different mixing and cooking methods, e.g., stir, mix, blend, and roasting
3.5	Identify basic menu planning and truth in menu principles
STANDARD 4.0 – IDENTIFY AND USE SMALL COMMERCIAL WARES AND EQUIPMENT	
4.1	Identify and demonstrate proper use of and care for different knives
4.2	Demonstrate proper and safe use of utensils, pots, pans, hand tools and equipment
4.3	Demonstrate proper selection of equipment and utensils for specific application
4.4	Demonstrate the process in knife sharpening and equipment breakdown, along with the care and maintenance of various types of culinary machines and slicers
STANDARD 5.0 – IDENTIFY AND APPROPRIATELY USE LARGE COMMERCIAL GRADE EQUIPMENT	
5.1	Use different types of ovens, ranges, stoves, grills, and flattops
5.2	Identify types of refrigerated and freezer equipment
5.3	Identify procedures for the care and maintenance of equipment
STANDARD 6.0 – APPLY FOOD PREPARATION TECHNIQUES	
6.1	Identify and demonstrate standardized knife cuts
6.2	Define, implement, and practice Mise en Place
6.3	Demonstrate a variety of cooking methods, such as roasting and baking, broiling, grilling, griddling, sautéing, frying, braising, stewing, poaching, and steaming
6.4	Maintain appropriate temperature and placement of products in refrigeration equipment
6.5	Demonstrate food presentation techniques
STANDARD 7.0 – PREPARE HOT FOODS	
7.1	Identify and prepare various meats, seafood, and poultry

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7.2	Identify and prepare various stock, soups, and sauces
7.3	Identify and prepare various fruits, vegetables, starches, and farinaceous items
7.4	Identify and prepare breakfast meats, eggs, cereals, and batter products
7.5	Apply the fundamentals of time and temperature to cooking and finishing a variety of food productions
STANDARD 8.0 – DEMONSTRATE PROPER USE OF SEASONINGS	
8.1	Identify common spices and herbs
8.2	Explain guidelines for using seasonings
8.3	Identify oils and vinegars
8.4	Prepare various dressings, marinades, and spice mixtures
STANDARD 9.0 – GARDE MANGER	
9.1	Identify tools and equipment used in garde manger practices
9.2	Demonstrate basic garnish techniques
9.3	Demonstrate fundamental skills in preparing cold items, e.g., soups, salads, sauces, dressings, marinades, relishes, sandwiches, canapés, and hors d'oeuvres
9.4	Identify food presentation techniques, i.e., platters, bowls, and plates
STANDARD 10.0 – PREPARE BAKERY AND PASTRY PRODUCTS	
10.1	Define baking terms
10.2	Identify proper use and care for equipment and utensils used in baking
10.3	Identify and describe functions of baking ingredients
10.4	Differentiate leavening agents
10.5	Prepare and bake yeast breads
10.6	Prepare and bake pies
10.7	Prepare and bake cakes
10.8	Differentiate basic types of and applications for icing
10.9	Prepare and bake cookies

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10.10	Define basic baking and mixing methods
STANDARD 11.0 – PERFORM FRONT-OF-THE-HOUSE DUTIES	
11.1	Demonstrate the general rules of table setting and dining room layout
11.2	Identify restaurant positions according to the front-of-the-house and back-of-the-house brigade system
11.3	Practice professionalism and techniques in support of good customer relations
11.4	Demonstrate procedures for processing guest checks, including point of sale systems (POS) and handling cash
11.5	Practice sales techniques for service personnel, including menu knowledge, suggestive selling, and special requests
11.6	Demonstrate fundamentals of acceptable dining room etiquette
11.7	Perform side work for opening and closing
11.8	Identify various styles of service
11.9	Demonstrate appropriate dress for front-of-the-house duties
STANDARD 12.0 – PURCHASE AND RECEIVE FOODS	
12.1	Explain the principles of food cost and food yield
12.2	Explain current regulations for inspecting and grading of meats, poultry, seafood, eggs, dairy products, fruits, and vegetables
12.3	Explain proper receiving and storing of cleaning supplies, chemicals, and non-food products
12.4	Explain the procedures for rotation of stock (FIFO)
12.5	Identify basic inventory techniques